

Caesar Salad With Pancetta

Servings: 8

Source: Ina Garten's "Barefoot Contessa Parties!"

Ingredients

- ¾ lbs. Pancetta, Sliced ½" Thick
- 2 pints Cherry Tomatoes
- Olive Oil
- Salt And Fresh Pepper
- 2 large Romaine Lettuce
- 1 cup Parmesan Cheese, Freshly Grated
- 1 large Egg Yolk, At Room Temperature
- 2 teaspoons Dijon Mustard
- 2 large Garlic Cloves, Chopped
- 8 Anchovy Fillets, Optional
- ½ cup Lemon Juice (3 lemons), freshly squeezed
- 2 teaspoons Kosher Salt
- ½ teaspoon Black Pepper, Freshly Ground
- 1½ cups Mild Olive Oil
- ½ cup Parmesan Cheese, Freshly Grated

Method

Preheat the oven to 400°F.

Cut the pancetta into ½ inch cubes and cook it in a skillet over medium low heat for 10-15 minutes, until browned and crisp. Remove to paper towels and drain.

Place the tomatoes on a baking sheet and coat with olive oil. Sprinkle with salt and pepper. Roast for 15-20 minutes, until soft.

Wash the lettuce leaves carefully and spin-dry in a salad spinner. Stack the leaves on a cutting board and cut them crosswise into 1½ inch slices. Place them in a large mixing bowl.

For the dressing, place the egg yolk, mustard, garlic, anchovies, lemon juice, salt, and pepper into the bowl of a food processor fitted with a steel blade. Process until smooth. With the food processor running, slowly pour the olive oil through the feed tube (as though you were making mayonnaise) and process until thick. Add ½ c grated Parmesan and toss. Divide the lettuce among 6 to 8 plates and sprinkle with the pancetta and roasted tomatoes.